



# *Charlotte Restaurant Week | 3 Courses for \$35*

## *Appetizers and Salads | Choice of One*

### **Duck Wonton**

fried wonton stuffed with duck, bacon and sweet corn served with an asian dipping sauce

### **Bruschetta**

five toasted baguettes topped with fresh diced tomatoes, fresh mozzarella, garlic and shallots; finished with olive oil, balsamic vinegar and fresh herbs

### **House Salad**

mixed greens with cherry tomatoes, bacon bits, fresh berries and feta cheese

### **Caesar Salad**

chopped romaine tossed in house-made caesar dressing and finished with kalamata olives, focaccia croutons and parmesan crisps

## *Entrées | Choice of One*

### **Sirloin**

8oz. grilled sirloin topped with a mushroom and onion demi served with smashed potatoes and daily vegetable

### **Fish and Chips**

fried catfish served with house-made sweet potato chips and creamy cole slaw

### **Pecan Chicken**

pecan crusted chicken topped with a sweet maple cream sauce served with wild cranberry rice and daily vegetable

### **Stuffed Tomato**

oven roasted tomato filled with fried eggplant, rice, mushrooms and asparagus topped with fresh mozzarella and served with a mixed green salad

## *Desserts | Choice of One*

Key Lime Pie, Chocolate Cake or Fruit Cobbler